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### CLAIM AMENDMENTS

This listing of claims will replace all prior versions, and listings, of claims in the application.

1. (currently amended) A food product treatment composition for prevention of formation of ~~reducing~~ acrylamide levels in food products undergoing heat treatment, comprising:  
a cyclodextrin selected from a group including alpha-cyclodextrin, beta-cyclodextrin, gamma-cyclodextrin or combinations and modified derivatives thereof;  
and  
a carrier.
2. (original) A food product treatment composition as recited in claim 1, wherein said composition is supplied in a form of a spray.
3. (original) A food product treatment composition as recited in claim 1, wherein said composition is supplied in a form selected from a group including an aerosol, curtain, fog, mist, bath, immersion and combinations thereof.
4. (original) A food product treatment composition as recited in claim 1, wherein said carrier is selected from a group including water, oil and combinations and derivatives thereof.
- 5-7. (cancelled)
8. (currently amended) A method of prevention of formation of ~~reducing~~ acrylamide levels in heat treated food products comprising the steps of:  
a) ~~identifying-providing~~ a food product or food intermediate from a grain or vegetable base or derivative in need of ~~reduction~~ prevention of formation of acrylamide levels after during heating;

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~~b) creating said food product or food intermediate from a grain or vegetable base or derivative;~~

be) applying a ~~complex~~ composition containing a cyclodextrin selected from a group including alpha-cyclodextrin, beta-cyclodextrin, gamma-cyclodextrin or combinations and modified derivatives thereof and a carrier topically to said food product or food intermediate in an amount effective to prevent formation of acrylamide during heating; and

cd) subjecting said food product or food intermediate to heating of at least 100°C.

9. (original) A method as recited in claim 8, including a further step of partially baking said food product or food intermediate prior to the step of heating the food product or food intermediate to at least 100°C.

10. (currently amended) A method as recited in claim 8, wherein the step of applying the ~~complex~~ composition is accomplished by spraying.

11. (original) A method as recited in claim 8, wherein the carrier contains at least water or oil.

12. (currently amended) A food product or food intermediate having a coating including a cyclodextrin in an amount effective to prevent formation of acrylamide during heating to reduce acrylamide levels after heating.

13. (original) A food product or food intermediate as recited in claim 12, wherein said food product is a grain or vegetable based food product.

14. (original) A food product or food intermediate as recited in claim 13, wherein said food product is selected from a group including baked goods, muffins, rolls, cakes, pies, crackers, toaster pastries, pastries, grain based bars, granola bars, health food bars, breads, cereals, fruit snacks, fruit bars, pizza rolls, soups, pasta, yogurt, pudding, beverages, sauces, snacks, potato crisps, French fries, corn chips, tortilla

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chips, extruded snacks, enrobed extruded snacks, pretzels, popcorn, rice and corn cakes, fried and processed foods.

15. (original) A food product or food intermediate as recited in claim 12, wherein said food product is partially baked before being coated.

16. (original) A food product or food intermediate as recited in claim 12, wherein said food product or food intermediate is provided in a fresh, refrigerated or frozen state.

17. (cancelled)

18-21. (cancelled)

22. (previously presented) A food product treatment composition as recited in claim 1, wherein said cyclodextrin is alpha-cyclodextrin.

23. (previously presented) A food product treatment composition as recited in claim 1, wherein said composition comprises about 5% to 20% alpha-cyclodextrin by weight of the composition.

24. (previously presented) A food product treatment composition as recited in claim 1, wherein said cyclodextrin is alpha-cyclodextrin in combination with from 0-50% by weight beta-cyclodextrin or gamma-cyclodextrin.

25. (previously presented) A food product treatment composition as recited in claim 1, wherein said cyclodextrin is alpha-cyclodextrin in combination with from 0.1-40% by weight beta-cyclodextrin or gamma-cyclodextrin.